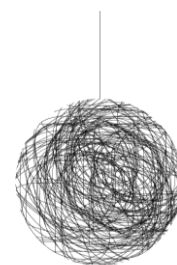


Formal Group Menu 2017-2018

Menu items are subject to change

Personalised menus will be printed with your company / occasion title

Minimum 15 guests, Maximum 200 guests



hotel
richmond

Entrée

Smoked chicken salad, apple, freekah, celery, bean shoots, mesclun, citrus dressing

Pumpkin, goats curd tart w' rocket & pumpkin seed salad, honey dressing

Lamb rump, pearl couscous, spinach, orange, harissa yoghurt

Arancini, tomato & basil w' rocket salad & aioli

Main Course

Risotto, sundried tomato pesto w' goats curd & rocket (GF)(V)

Atlantic salmon, freekeh, pea, mint, feta, pomegranate molasses

Chicken breast, mushroom filling, white polenta, watercress, radish

Beef fillet, fried kipfler, spinach, confit tomato, jus (GF)

Sides to Share

Crusty ciabatta rolls

Mixed green leaf salad

Selection of root vegetables & green beans

Dessert

Passionfruit curd pavlova roulade, raspberry sorbet (GF)

Orange Crème caramel, chai shortbread crumble

Rocky road brownie, fudge sauce, cherry delight ice cream

2 Course Options:

- \$54 pp Alternate Drop: 2 entrée & 2 main OR 2 main & 2 dessert
- \$62 pp Choice: 2 entrée, 2 main OR 2 main, 2 dessert (maximum 140 guests)
- \$68 pp Choice: 2 entrée, 3 main OR 3 main, 2 dessert (maximum 100 guests)
- \$72 pp Choice: 3 entrée, 3 main OR 3 main, 3 dessert (maximum 100 guests)

3 Course Options:

- \$64 pp Alternate Drop: 2 entrée, 2 main, 2 dessert
- \$72 pp Choice: 2 entrée, 2 main, 2 dessert (maximum 140 guests)
- \$78 pp Choice: 2 entrée, 3 main, 2 dessert (maximum 100 guests)
- \$82 pp Choice: 3 entrée, 3 main, 3 dessert (maximum 100 guests)

Last updated 22.09.17